California Memorial Stadium - Concessions, East Rim & Maxwell Field (Levy Restaurants | UC Berkeley Athletics)

UCB Routine Inspection - Food

Current Managers: Ashley Anton, Jon Severson, Joshua Macaluso, Maria Ochoa, Shawn Gilpin

Inspection Date: Sep 9, 2023

Inspection Contributors: Muzna Rauf

Inspection Resolvers: -

Notes

Facility was issued a score of 95 (PASS) during a routine inspection conducted on 09/09/2023.

Major/minor violations (Critical Risk Factors) directly relate to the transmission of foodborne illness. The presence of a major violation poses a health hazard and warrants immediate correction and may require closure of the food facility. These violations are numbered 1-23.

General Retail Practice violation means a violation of an approved practice that does not pose an imminent health hazard, but does warrant correction. These violations are numbered 24-48.

— Muzna Rauf

Employee Health, Hygiene, & Knowledge *

1a. Demonstration of knowledge

Public Comments: No violations observed at the time of the inspection.
Inspector: Muzna Rauf
Status: Compliant

1b. Food safety certification
2. Communicable disease; reporting, restrictions & exclusions

Public Comments: No violations observed at the time of the inspection.
Inspector: Muzna Rauf
Status: Compliant

3. No discharge from eyes, nose, and mouth

Public Comments: No violations observed at the time of the inspection.
Inspector: Muzna Rauf
Status: Compliant

4. Proper eating, drinking, or tobacco use

Public Comments: No violations observed at the time of the inspection.
Inspector: Muzna Rauf
Status: Compliant

5. Hands clean and properly washed; proper glove use

Public Comments: No violations observed at the time of the inspection.
Inspector: Muzna Rauf
Status: Compliant

6. Adequate hand washing facilities: supplied and accessible
| Public Comments: | Observed missing paper towels at one of the catering stands at Maxwell Field. Employee provided paper towels at the time of the inspection. |
| Action Plan: | California Retail Food Code §114378.2. (c) Handwashing facilities shall be equipped with handwashing cleanser and single-use sanitary towels. A separate receptacle shall be available for towel waste. |
| Tags: | Minor Violation (2 points) |
| Inspector: | Muzna Rauf |
| Status: | Corrected on Site |

### Time & Temperature Relationship *

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<th>7. Proper hot and cold holding temperatures</th>
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<th>8. Time as public health control; procedures and records</th>
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<th>9. Proper cooling methods</th>
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<th>10. Proper cooking time and temperature</th>
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<tr>
<th>11. Proper reheating procedures for hot holding</th>
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Protection from Contamination *

12. Returned and re-service of food

Public Comments: No violations observed at the time of the inspection.
Inspector: Muzna Rauf
Status: Compliant

13. Food in good condition; safe and unadulterated

Public Comments: No violations observed at the time of the inspection.
Inspector: Muzna Rauf
Status: Compliant

14. Food contact surface; clean and sanitized

Public Comments: No violations observed at the time of the inspection.
Inspector: Muzna Rauf
Status: Compliant

Food From Approved Sources *

15. Food obtained from approved source

Public Comments: No violations observed at the time of the inspection.
Inspector: Muzna Rauf
Status: Compliant

16. Compliance with shell stock tags, conditions, display
17. Compliance with Gulf Oyster Regulations

Public Comments:
Inspector: Muzna Rauf
Status: N/A

18. Compliance with variance, specialized process & HACCP

Public Comments:
Inspector: Muzna Rauf
Status: N/A

19. Consumer advisory provided for raw/undercooked food

Public Comments:
Inspector: Muzna Rauf
Status: N/A

20. License health care facilities/public and private schools: prohibited food not offered

Public Comments:
Inspector: Muzna Rauf
Status: N/A

21 a. Hot water available
21 b. Water available

Public Comments: No violations observed at the time of the inspection.
Inspector: Muzna Rauf
Status: Compliant

22. Sewage and wastewater properly disposed

Public Comments: No violations observed at the time of the inspection.
Inspector: Muzna Rauf
Status: Compliant

23. No insect, rodent, birds or animals present

Public Comments: No violations observed at the time of the inspection.
Inspector: Muzna Rauf
Status: Compliant

General Retail Factors * 3

24. Person in charge present and performs duties

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

25. Personal cleanliness and hair restraints
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26. **Approved thawing methods used, frozen food**

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27. **Food separated and protected**

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28. **Washing fruits and vegetables**

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29. **Toxic substances properly identified, stored and used**

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30. **Food storage; food storage containers identified**

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31. **Consumer self service**
32. Food properly labeled and honestly presented

33. Nonfood-contact surfaces clean

34. Warewash facilities: installed, maintained, used; test equipment

35. Equipment/utensils approved; installed; good repair; capacity

36. Equipment, utensils and linens: storage and use
Public Comments: Observed the following:
1) Six unsecured Synergy Raw Kombucha kegs at concession stand 4.
2) Ice scoops stored on the drip tray of the soft drink dispensing machines at multiple stands at the start of the inspection. Ensure all scoops are placed in clean and sanitized bins.

Action Plan: California Retail Food Code §114172. All pressurized cylinders shall be securely fastened to a rigid structure to prevent injury. Correct within 1 week.

California Retail Food Code §114161 & 114179. Equipment and utensils shall be stored in approved, designated equipment/utensil storage areas only. Equipment or utensils shall not be stored in an unapproved storage area such as the restroom, basement, refuse area, or near other sources of contamination. Correct Immediately.

Tags: General Retail Violation (1 point)
Inspector: Muzna Rauf
Status: Not Resolved

37. Vending machines

Public Comments:  
Inspector: Muzna Rauf  
Status: N/A

38. Adequate ventilation and lighting; designated areas, use

Public Comments:  
Inspector: Muzna Rauf  
Status: Compliant

39. Thermometers provided and accurate

Public Comments:  
Inspector: Muzna Rauf  
Status: Compliant

40. Wiping cloths; properly used and stored

Public Comments:  
Inspector: Muzna Rauf  
Status: Compliant

41. Plumbing; fixtures, backflow devices, drainage
42. Garbage and refuse properly disposed; facilities maintained

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

43. Toilet facilities: properly constructed, supplied, cleaned

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

44. Premises; personal/cleaning items; vermin proofing

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

45. Floors, walls and ceiling: properly built, maintained and clean

Public Comments: Observed accumulation of water on the floor adjacent to and underneath the Groen oven at concession stand 4.
Action Plan: California Retail Food Code §114268. All floor surfaces within a facility must be smooth, clean, and in good repair at all times.
Tags: General Retail Violation (1 point)
Inspector: Muzna Rauf
Status: Not Resolved

46. No unapproved sleeping quarters

Public Comments:
Inspector: Muzna Rauf
Status: Compliant
47. Signs posted; last inspection report available

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

48. Permits available

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

49. Compliance with Plan review requirements

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

50. Samples Collection

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

51. Impoundment/VC&D

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

52. Permit Suspension

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

Increased Risk to Public Health *
53. Multiple Major Critical Risk Violations / Increased Risk to Public Health

Public Comments:
Inspector: Muzna Rauf
Status: Compliant

Inspection Score *

54. Score

Public Comments: Facility Score = 95
Inspector: Muzna Rauf
Status: Compliant

PASS - 80 to 100
CONDITIONAL PASS - 75 to 79
FAIL - < 75 (facility will be closed, notice of closure posted, health permit suspended; re-inspection will be scheduled when violations are abated).